

STARTERS

Fresh Tortilla Chips • Our famous house made tortilla chips served warm with our fire roasted tomato salsa or super fresh guac. Salsa • half **\$2.25** • full **\$4.50** Guacamole • half **\$5** • full **\$10**

Triple Threat Starter Plate • half **\$10** • full **\$18** • .
Try the perfect combo! Guac, tomato salsa, our “must try” spicy pickled veggies and warm chips!

Nachos • side **\$6** • full **\$14** • add **\$4**/refried beans or chorizo
House made chips, queso blend, bell pepper salsa, pickled jalapeños, salsa verde, farm sauce

Fries Supreme • **\$15** • Hand cut russets, queso, ground beef, pickled jalapeños, crema, tomato radish salsa • Vegetarian • **\$13**

Queso Fundido • **\$13**/veg • **\$15**/chorizo • Melting hot cheese skillet: a blend of 3 cheeses topped with your choice of chorizo or Vera cruz sofrito. Share it with chips or warm tortillas!

Calamari a la Plancha • **\$11** • Seared on our flat top with lime, cilantro, cabbage crudito and gringo salt

Fried Chicken Appetizer • **\$10**/4 pieces • Crispy dredged chicken thighs! Choose between Tequila wildflower honey & lime or Ambrosia Mexican chocolate, sesame, & 3 chili garlic sauce

Fried Chicken Dinner • **\$18**/6 pieces
With your choice of 2 house made sides

Tortilla Soup • **\$8** • Rich smoked pork bone broth, Oaxaca cheese, avocado, pickled onions, cilantro, lime, shredded chicken, chips

Taquitos • **\$10** • Smoked sweet potato filled tortilla rolls, fried crisp, served with crema & lime

Arugula Salad • side **\$6** • full **\$11** • Arugula, avocado, pineapple, tomato, roasted pepitas, lime, queso blanco

House Made Sides: rice, refried beans, arugula & pineapple salad, spicy pickled veggies, fried plantain

TACO PLATTERS & MORE!

Pick your platter size, taco flavour & 2 house made sides.

2 taco platter • (choose 1 flavour) • **\$14**

3 taco platter • (choose 2 flavours) • **\$19**

4 taco platter • (choose 2 flavours) • **\$23**

Farmhouse Chorizo • Taco Farm house made chorizo, vera cruz sofrito, tomatillo salsa, arugula

Gringo Beef • Seasoned ground beef, farm sauce, lettuce, salsa, cheese

Crispy Chicken • Lightly dredged chicken strips, lime, iceberg lettuce, farm sauce, pickled onions

Smoked Chicken •  • Smoked chicken thighs, lime-onion salsa, queso blanco, crema, Jake's chili garlic sauce

Carnitas • Well spiced & slow braised pork shoulder, pico de gallo, guacamole

Hot Friggin' Belly •  • Deep fried pork belly dusted in a 5 chili shake, iceberg lettuce, charred pineapple salsa, farm sauce

Frijoles • Refried pinto beans, queso blanco, bell pepper salsa, cumin fried onion

Camarón •  • Grilled shrimp, creamy chipotle, guacamole

Fried Fish •  • Crispy fried cod, cabbage crudito, farm sauce, cilantro, Jake's chili-garlic sauce

Build Your Own Taco Platter • **\$20 per person**

Your choice of 3 taco flavours, unlimited fresh tortillas & 5 toppings: queso blanco, tomato salsa, guacamole, farm sauce & lettuce

Smoked Mushroom Quesadilla • **\$16** • Smoked mushrooms, cheese & mole poblano layered between crisp tortillas served with rice, frijoles & pickled veggies

Enchiladas • **\$18** • Corn tortillas stuffed with your choice of 1 taco flavour, refried beans & cheese, baked to perfection with more cheese & salsa! Rice, arugula & pineapple salad & crema.



MARGARITAS (1.5oz)

All our margaritas are made with 100% Blue Weber Agave Tequilas. We offer you the choice of which tequila level to explore.

Traditional

Fresh lime & orange juice, agave syrup and choice of tequila

Hibiscus

Hibiscus tea, lime & orange juice, agave syrup and your choice of tequila

Tequilas: Bar Rail, El Jimador • \$8 | Premium, Tromba • \$11 | Top Shelf, Clase Azul • \$18

TEQUILA FLIGHTS (1.5oz)

Discover the world of tequila with our selection of over 40 varieties! Fasten your seat belt and take off with one our carefully curated tasting flights & follow a long history of Mexican tradition!

Blanco Flight • \$15 • all about the terroir, this flight highlights the different tastes of pure and unaged tequila • Espolón, Don Julio, Clase Azul

Reposado Flight • \$17 • just a bit of barrel age, these tequilas show off the best of both worlds! • Espolón, Tromba, Patrón

Añejo Flight • \$24 • the Donald Sutherland of flights, well aged and distinguished! • Cazadores, Casamigos, Jose Cuervo Reserva De La Familia

The “all ages” Flight • \$20 • blanco to añejo taste the tequila rainbow in each of its iterations • Casamigos Blanco, Cabo Wabo Reposado, Tromba Añejo

Mezcal Flight • \$17 • tequilas hipster and funky smelling brother!
• Sombra, Jaral de Berrio, Leyenda Tlacuache

Not seeing what you want here, ask your server or our resident expert “El Profesor Nick” and we will put something special together for you!

AFTER TACOS

Ice Cream & Sorbet \$3/scoop

Ask us about today’s flavours

Churros • \$3.50 each •

Mexican doughnuts with choice of dulce de leche, or spiced chocolate

RETAIL

T-Shirts • \$20

Farm Chips • \$4.75

Fresh Tortillas

12 for \$3.50 24 for \$6.00

Ask your server about our house made hot sauces.

COCKTAILS (1.5oz)

Farm Island Iced Tea • \$9 • Tequila blanco, rum, vodka, gin, farm citrus, splash of coke

Bourbonade • \$10 • Bourbon, farm citrus, rosemary syrup, orange bitters

Mexican Mule • \$8 • Tequila blanco, ginger beer, lime, turbinado

Sangria • jar \$27 • glass \$12 • Rosewood Estates Riesling, hibiscus tea, citrus brandy, farm citrus, fresh fruit, soda

Mojito • \$11 • Demerara rum, fresh mint, lime juice, mint syrup, soda

BEER ON TAP

Pint (20oz) \$8 • Mason Jar (32oz) \$12.25 • Beer Flight 5 x 4 oz tasting \$10

Swing taps always featuring Ontario craft beer • Check out our daily “Farm Features” menu

BOTTLES/TALLBOYS

Brickworks Ciderhouse Batch 1904 Cider • \$7.50 | Pabst • \$3.75

Steamwhistle Pilsner • \$5.95 | Dos Equis Lager • \$5.95

Modelo Especial Lager • \$5.95 | Sol • \$5.95 | Trailhead Tall Boy • \$5.95

WINE

Featuring Rosewood Estates Winery, Beamsville

White • 2013 “Süssreserve” Riesling \$9/6oz • \$27/.5l • \$34/750ml

If a margarita was a wine, it would be a Riesling! Bright, crisp & zesty.

Red • 2013 “Long Rows Red” Pinot Noir/Merlot \$9/6oz • \$27/.5l • \$34/750ml
Smooth with lots of berry flavours.

SOFT BEVERAGES

Agua Fresca • \$4 • Fresh house made refreshments with fruit/herbs.

Ask for today’s features

Mexican Hibiscus Cold Tea • \$2.50 | **Milk 2% White or Chocolate** • \$3

Soft Drinks • \$2 | **Jarritos Mexican Soda** \$3.50

Topo Chico Mineral Water • \$3.25 | **House Sweet Tea** • \$2.50

taco farm **MEXICAN INSPIRED, LOCALLY SOURCED**
@TACOFARMCO Please note tables of six and over are subject to a 15% gratuity.

